



## Fried Green Tomatoes with Sriracha Remoulade

### Ingredients:

!Tomatoes

4-5 green tomatoes

1/2 teaspoon each- salt and pepper

1 cup self rising white cornmeal mix

1/2 cup panko (Japanese breadcrumbs)

1/2 cup all purpose flour

2 eggs

4 Tablespoons canola oil- divided for 2 pans

! Remoulade

1 cup low-fat mayonnaise

2 scallions- chopped finely

2 Tablespoons parsley- chopped finely

1 Tablespoon Sriracha hot chili sauce (or more to taste)

### Directions:

Cut tomatoes into 1/2 inch slices. Sprinkle with salt and pepper and allow to rest for 10-15 minutes.

Combine cornmeal mix and panko crumbs in a shallow dish. Set up a second dish with flour.

Whisk eggs in a bowl.

Line up assembly line of flour, eggs and cornmeal/panko mix.

Dredge each slice of tomato in flour, shaking off extra. Then dip slice into egg and cornmeal mixture. Prepare all tomato slices for frying.

Heat oil in 2 large, non-stick pans. Gently place tomatoes into hot oil and fry until golden, turning once. Fried tomatoes should be crispy and lightly browned.

Place fried tomatoes on paper towel lined plates or cookie sheet.

Season with additional salt and pepper.

!Remoulade

Stir all ingredients together in a medium bowl until well combined. Keep covered in refrigerator until ready to serve.